



Aki  
LONDON







## Where modern Japanese dining meets London's creative heartbeat

Set within a beautifully restored Grade II listed former bank on Cavendish Square, Aki London invites you to celebrate the season in style. Inspired by the craftsmanship of Kyoto and the creative spirit of contemporary London, every dish is a work of art, from delicate sushi and robata-grilled favourites to our world-class omakase experience.

This festive period, indulge in menus designed to surprise and delight, perfectly paired with our signature cocktails and fine wines. The energy flows from our elegant dining room to the vibrant bar, the perfect spot for celebratory moments and late-night gatherings, and into our intimate private dining spaces, ideal for something truly exclusive.

With striking contemporary art adorning the walls and live DJs setting the festive rhythm from Tuesday to Saturday, Aki London becomes more than a restaurant, it's a destination where flavour, sound, and style unite to create unforgettable celebrations



*Aki Party Menu*  
£95

SMOKEY SALTED EDAMAME (V)

WINTER MATSURI NIGIRI SELECTION  
*Chef's matsuri celebration nigiri*

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WAGYU BEEF & FERMENTED BLACK GARLIC GYOZA  
*truffle onion miso, binchotan potato veil*

CITRUS SAKURA NOBASHI PRAWN TEMPURA  
*daikon oroshi, ohba tensu broth*

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CRISPY SKIN SALMON  
*avocado sansho puree, mitsuba, ginger sudachi  
miso sauce*

AGED BARLEY MISO BLACK GINGER BABY CHICKEN  
*onsen egg, white truffle, Japanese herbs*

TENDER STEM BROCCOLI (VG)  
*satsuma yuzu wafu dressing, wasabi furikake,  
pomegranate*

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TAHITIAN VANILLA BRULEE  
*purple satsumaimo, jasmine scented kaki, matcha  
air*



Aki Signature Menu  
£120

SMOKEY SALTED EDAMAME (V)

FUJI WAGYU BEEF TATAKI

*beer mustard pickles, Japanese chives, brown butter truffle ponzu*

WINTER MATSURI NIGIRI SELECTION

*Chef's matsuri celebration nigiri*

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WAGYU BEEF & FERMENTED BLACK GARLIC GYOZA  
*truffle onion miso, binchotan potato veil*

WINTER GARDEN MAKI ROLL (V)

*kanpyo, avocado, shiso leaf, pickled beetroot*

CITRUS SAKURA NOBASHI PRAWN TEMPURA  
*daikon oroshi, ohba tensu broth*

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CARAMELISED BLACK COD  
*chestnut miso, nuka cucumber, yuzu dashi*

AGED BARLEY MISO BLACK GINGER BABY CHICKEN  
*onsen egg, white truffle, Japanese herbs*

ASPARAGUS (V)

*brown butter hazelnut miso butter, yuzu sesame*

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TAHITIAN VANILLA BRULEE  
*purple satsumaimo, jasmine scented kaki, matcha air*



*Aki Festive Menu*  
£140

TRUFFLE SALTED EDAMAME (V)

BLUE FIN TUNA TARTARE

*nuka pickle, jasmine caviar, puffed brown rice, 30yr old soy*

WINTER MATSURI NIGIRI SELECTION  
*Chef's matsuri celebration nigiri*

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WAGYU BEEF & FERMENTED BLACK GARLIC GYOZA  
*truffle onion miso, binchotan potato veil*

HAMACHI MAKI ROLL

*ohba leaf, takuan, iko togarashi, yukari nori, seabuckthorn*

CITRUS SAKURA NOBASHI PRAWN TEMPURA  
*daikon oroshi, ohba tensu broth*

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LUMINA LAMB CURLETS

*yuzu natto hhisho fermented kimchi marinade, herb miso, ume boshi*

CARAMELISED BLACK COD

*chestnut miso, nuka cucumber, yuzu dashi*

ASPARAGUS (V)

*brown butter hazelnut miso butter, yuzu sesame*

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TAHITIAN VANILLA BRULEE

*purple satsumaimo, jasmine scented kaki, matcha air*



## CANAPES

### FISH

Scallops of the Northern Star  
roasted Orkney Island scallops, leeks, brown butter ponzu, ume sesame  
£4.50

Winter Fire Tuna Tataki  
seared tuna tataki, mizuna cress & chilli ponzu  
£4.00

Snowflake Rock Shrimp  
rock shrimp, anori, chilli garlic Sauce  
£4.00

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### MEAT

Ember & Snow Wagyu Kushiyaki  
fuji wagyu beef kushiyaki, smoked cherry wood teriyaki, wasabi furikake  
£4.50

Midwinter Wagyu Tartare  
wagyu beef tartare, kizami wasabi & foie gras  
£4.50

Festive Flame Iberico  
yakiniku Iberico Secreto pork, shishito yakitori  
£4.50

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### VEGETARIAN

Winter Ember Shishito  
shishito peppers & shiitake mushroom, unagi tare  
£3.50

Snow-Capped Asparagus Yakitori  
asparagus yakitori with yuzu miso  
£3.50

Golden Tempura Garland  
mixed vegetable tempura, ohba leaf dipping sauce  
£3.50



BOWLS

FISH

Snow Blossom Prawn Risotto  
*Japanese prawn risotto with Japanese mustard*  
£8.00

Crimson Tide Crab Soba  
*crab soba noodle, mentaiko & kimchee*  
£9.00

Northern Lights Teriyaki Salmon  
*teriyaki of salmon, katsubushi rice, salmon pearls*  
£8.50

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MEAT

Golden Harvest Chicken Teriyaki  
*chicken teriyaki, sweet potato, Japanese risotto, baby corn*  
£8.50

Crimson Solstice Beef  
*aka miso braised beef on butternut squash miso with crispy shallots*  
£9.00

Kyoto Snowfall Duck  
*kyoto miso duck, duck & spinach goma rice*  
£9.00

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VEGETARIAN

Winter Forest Rice  
*mixed Japanese mushrooms, spinach Japanese rice, shiitake powder*  
£7.50

Snow Blossom Tofu  
*soba cha tofu, hijiki & wasabi mustard wafu*  
£7.00

Golden Harvest Katsu  
*vegetable curry katsu, sweetcorn & rice crackers*  
£7.00







## PRIVATE DINING

Beyond exquisite dishes and exceptional cocktails, our spaces are designed to host everything from intimate gatherings to large-scale events. Whether it's a private dinner or a full venue takeover, our flexible settings adapt seamlessly to every occasion. With a capacity of 22 seated and 40 standing, our private dining space at Aki London offers the perfect opportunity to celebrate memorable moments in an intimate and individual way. Each experience is discreet, distinctive, and entirely bespoke — creating one of the most exclusive private dining offerings in London. Showcasing contemporary Japanese cuisine, Aki London brings a unique identity to the city's dining scene.







## TERRACE

Adjacent to the Private Dining room, the Terrace features a partially retractable glass roof, offering a seamless blend of indoor comfort and al fresco charm. Ideal for both seated and standing events, The Terrace accommodates up to 12 guests for seated dining, and when combined with the Private Dining room, can host standing receptions for up to 70 guests.







## RESTAURANT

Set within a grand, Grade II-listed former banking hall, the restaurant offers a striking backdrop where heritage architecture meets contemporary dining. With capacity for up to 80 guests seated or 120 standing, the space lends itself effortlessly to both intimate gatherings and large-scale celebrations. From sunlit luncheons to atmospheric evening affairs, it promises a memorable setting for any occasion.







## AKÌ BAR

Nestled on the lower ground floor, Akì Bar is a refined lounge designed for elevated evening gatherings and private events.

Featuring a thoughtfully curated drinks menu, sophisticated design, and ambient atmosphere, it serves as a premier nightlife destination and late-night lounge. Perfect for receptions, social occasions, and exclusive soirées, Akì Bar can accommodate up to 70 guests for standing events.











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